

The Current Iowa

Catering Menu

GET TO KNOW US

Built in the heart of the Quad Cities on the site of Davenport's first hotel, this stylish boutique hotel takes an artful approach to every guest experience.



Meeting Space and Hotel Highlights:

- \cdot 3,036 sq. ft. of Meeting Space
- · Experienced Group Service Team
- · State of the Art Conference and Exhibit Space
- Private Dining Space available within UP Skybar and City Loafers
- · 78 Guest Rooms and Suites
- · Original Artwork in Every Room
- $\cdot \ \text{City Loafers} \\$
- · UP Skybar
- · Pet-Friendly Hotel
- · Indoor Pool and Fitness Center

BREAKFAST SERVICE

Guest Minimum: 15

Grab and Go Breakfast

Egg and Cheese Sandwich with Canadian Bacon

Loaded Breakfast Burrito

The Parker

Sliced Fresh Fruit

Chef's Selection of Assorted Pastries

Signature Scrambled Eggs with Scallions and Cheddar

Cheddar Hashbrown Casserole

Choice of Sausage or Ham +\$1.00 - Bacon

The Market Continental

Seasonal Fresh Fruit

Individual Yogurt Parfaits

Assorted Boxed Cereals

Assortment of Pastries

Bakery Items

Chef's Selection of Freshly Baked Muffins

Chef's Selection of Assorted Pastries

Cinnamon Rolls

Sliced Coffee Cake

PLATED BREAKFAST

The Putnam

Thick Cut French Toast

Applewood Smoked Bacon

Country Sausage

Fresh Fruit

The Raptor

Choice of Sausage or Ham

Signature Scrambled Eggs with Scallions and Cheddar

Seasoned Yukon Gold Breakfast Potatoes

Lunch

Boxed Lunch and Small Group Lunches

Boxed Lunch	Plated Sandwiches and Salads
Includes Pasta Salad, Chips, and a Cookie	Includes Chips, Pickle Spear, and Fruit
Choice of:	Choice of:
Ham Sandwich - Bibb Lettuce, Tomato, Cheddar Cheese	Basic B Burger - Braveheart Beef, Gouda, Brioche Bun
Turkey Sandwich - Bibb Lettuce, Tomato, Swiss Cheese	Lil' Piggy - Smoked Gouda, Country Ham, Yellow Mustard,
Roast Beef Sandwich - Bibb Lettuce, Tomato, Provolone	Lettuce, Tomato
Veggie Wrap - Italian Herb Balsamic Marinated Veggies	Fowl Play - Turkey, Cheddar, Arugula, Bacon, Tomato
	Veggie Wrap - Italian Herb Balsamic Marinated Veggies
	Little Gem Salad - Fine Herbs, Shallots, Breadcrumbs,
	Bibb and Romaine Lettuce, Buttermilk Ranch

Plated Lunch

All main courses are served with Assorted Vegetables, Garlic Mashsed Potatoes, and choice of House or Caesar Salad.

Silver Entrees	Gold Entrees
Creamy Florentine White Fish	Baked Wild Salmon Fillet
Herb Roasted Chicken Breast	Pepper Crusted Chicken Breast with Honey Garlic
+ \$1.00 - Roasted Beef with Garlic Demi-Glace	Mustard
	+ \$1.00 New York Strip with Roasted Garlic Demi-Glace

LUNCH BUFFETS

Served 11am-2pm. Guest Minimum: 20 Buffets will be assessed an upcharge if requested after these hours or for fewer guests.

Renwick Deli Buffet

Creamy Italian Pasta Salad

House-Made Potato Salad

Assorted Deli Meats

Artisan Breads and Cheeses

Assorted Condiments

Chips

Forrest Block Lunch Buffet

Field Greens with Assorted Dressings

Choice of Chicken:

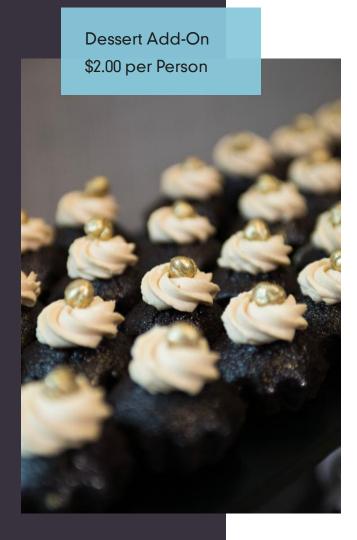
- -Marsala
- -Red Pepper Basil
- -Herb Champagne

Pasta Primavera with Spinach, Tomato, and Parmesan

Chef's Choice of Starch

Chef's Choice of Vegetable

Rolls and Butter



Themed Lunch Buffets

Italian Buffet

Caesar Salad with Herb Roasted Croutons and Grated Parmesan

Grilled Chicken Mushroom Marsala

Italian Sausage and Basil Marinara Rigatoni

Parmesan Garlic Alfredo

Sauteed Italian Vegetables

Breadsticks

Fajita Buffet

Bell Pepper and Pepper Jack Roasted Black Beans

Santa Fe Rice

Chicken with Cilantro, Tomato, and Lime

Sliced Sirloin with Sauteed Peppers and Onions

Flour Tortillas Served with: Lettuce, Tomato, Onion, Jalapeno,

Salsa, Sour Cream, Guacamole, Cheddar, and Pepper Jack

All American Buffet

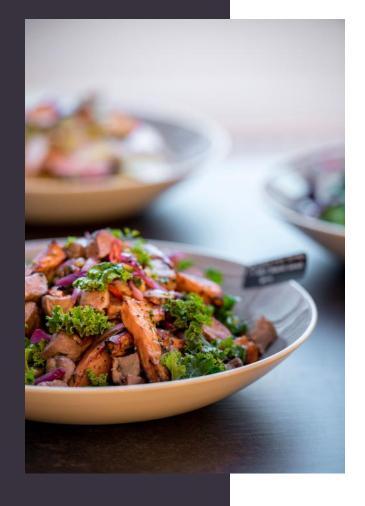
Tossed Salad with Assorted Dressings

Grilled Chicken Sandwiches and Hamburgers

Swiss, American, Cheddar Cheeses with Assorted Condiments

Macaroni and Cheese

Cole Slaw and Potato Salad



TAKE A BREAK

Enhance Your Meeting WIth a Quick Break

The Sweet Tooth The Heatlh Nut

Double Chocolate Chip Cookies Sliced Fresh Fruit

Fudge Brownies Trail Mix

Candy Bars Assorted Granola Bars

Whole Fruit Vegetable Crudite

The Mediterannean Break The Savory Snack

Vegetables and Hummus Vegetable Crudite

Pitas Mixed Nuts

Olives Chips

Mixed Nuts Popcorn



Add Ons

Double Fudge Brownies

Blondies

Lemon Squares

Mixed Nuts

Fresh Cut Fruit

Vegetable Crudite

Assorted Cheese & Cracker Display

Charcuterie Display

Individual Granola Bars

Blackhawk Signature Cookies

Beverages

Priced on Consumption

Assorted Soft Drinks

Freshley Brewed Coffee

Iced Tea & Lemonade

Assorted Bottled Juices

Hot Tea

Hors d'Oeuvres

Start your night with a little bite.





Hot Hors d'Oeuvres

Priced per 50 Pieces

Sweet Chili Meatballs

Vegetable Spring Roll with Ginger Soy Sauce

Thai Chicken Satay with Peanut Soy Sauce

Pork Potstickers with Ginger Soy Sauce

Mini Beef Wellingtons

Seafood Stuffed Mushroom

Spinach and Artichoke Stuffed Mushroom

Italian Sausage Stuffed Mushroom

Jumbo Lump Crab Cake with Remoulade

Cold Hors d'Oeuvres

Priced Per 50 Pieces

Traditional Bruschetta

Baby BLT Bites

Hickory Smoked Salmon and Dill Crostini

Applewood Smoked Bacon Bleu Cheese Crostini

Shrimp Cocktail Shooter

Vegetable Crudite

Caprese Skewers

Prosciutto Wrapped Asparagus

Elote Bites

Prices are subject to 7% tax and 22% service charge. Menus and pricing are subject to change. Pricing is guaranteed for 90 days prior to the event.

The Current Iowa - 215 N. Main St. - Davenport, IA 52801

Stations

Minimum of 3 stations or in addition to other menu items. Carving stations will have a \$75 chef attendant fee.

Mashed Potato Bar

Garlic Mashed Potatoes served with:

Applewood Smoked Bacon, Grated Cheddar Cheese,

Sour Cream, Chives, Assorted Condiments

Italiano Cucina

Served with Garlic Breadsticks

Roasted Garlic Parmesan Alfredo

Fresh Basil Tomato Marinara with Italian Sausage

Fiesta Cantina

Taco Seasoned Ground Beef

Served with Flour Tortillas, Shredded Lettuce, Tomato,

Diced Onion, Shredded Cheese, Pico de Gallo, Sour

Cream

Stir Fry Station

Chicken or Vegetable Stir Fry with Fresh Vegetables and

White Rice

Mac & Cheese Bar

Gourmet Cheddar Mac & Cheese with Assorted Toppings

Fresh Seafood on Ice

Cocktail Sauce, Lemon Wedges, Tobasco Sauce

Seasonal: Jumbo Gulf Shrimp, Alaskan King Crab Legs,

Crab Claws, Oysters on the Half Shell with Mignonette

Carving Stations

Whole Roasted Prime Rib

Served with Au Jus, Creamed Horseradish, Rolls and

Butter

Roasted Tenderloin of Beef

Served with Boetje's Mustard Demi-Glace, Creamed

Horseradish, Rolls and Butter.

Plated Dinners

Price listed with main course includes dinner rolls and butter. Choice of House Salad with Honey Balsamic Dressing or Caesar Salad Duet Plate: Upgrade to include 2nd entree for \$10

Starch Selection - Choose One

Garlic Mashed Potatoes

Wild Rice Pilaf

Maple Chipotle Mashed Sweet Potatoes

Roasted Red Potatoes with Rosemary

Silver Entrees

Baked White Fish with Lemon Dill Sauce

Herb Roasted Chicken Breast with White Wine Cream

Sauce

Roasted Pork Loin with Rosemary Demi-Glace

+ \$1.00 - Roasted Beef with Roasted Garlic Demi-Glace

Dinner Enhancements

Spinach Salad with Bleu Cheese, Apples, Spiced Pecans

and Pinot Noir Vinaigrette

Seasonal Chef's Salad

Steamed Broccolini

Loaded Mashed Potatoes

Parmesan Garlic Risotto

Vegetable Selection - Choose One

Assorted Steamed Vegetables

Green Beans Almondine

Roasted Brussels Sprouts

Bourbon Glazed Carrots

Gold Entrees

Wild Atlantic Salmon Fillet in Rich Bourbon Glace

Mushroom & Gouda Stuffed Chicken with Triple Cheese

Cream Sauce

Apple Cider Brined Pork Loin with Boetje's Demi-Glace

+ \$2.00 - New York Strip with Roasted Garlic Demi-Glace

Vegetarian, Vegan, Gluten Conscious

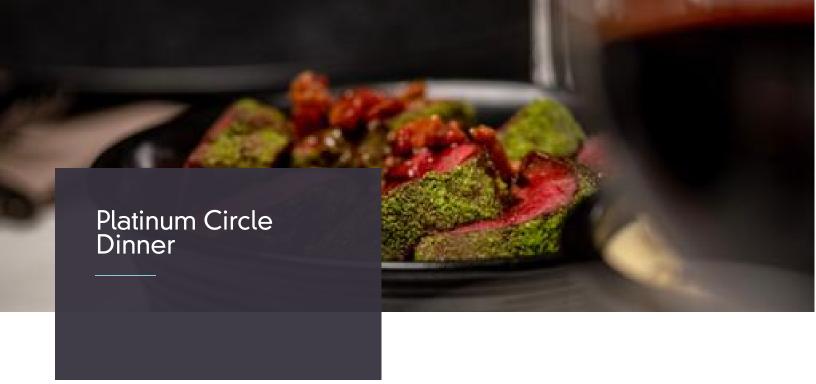
Sauteed Seasonal Vegetables over Linguini - V

Eggplant Parmesan - V

Soba Noodle Bowl - V, VG

Portabella Mushroom over Quinoa and Assorted

Vegetables - V, VG, GC



Salad Selections - Choose One

Caesar Salad with Herbed Croutons and Parmesan

House Salad with Balsamic Vinaigrette

Spinach Salad with Bleu Cheese, Apples, Spiced Pecans

and Pinot Noir Vinaigrette

Seasonal Chef's Salad

Starch Selections - Choose One

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes with Rosemary

Maple Chipotle Mashed Sweet Potatoes

Loaded Mashed Potatoes

Parmesan Garlic Risotto

Vegetable Selections - Choose One

Assorted Seasonal Vegetables

Green Bean Almondine

Roasted Brussels Sprouts

Bourbon Glazed Carrots

Steamed Broccolini

Entrees - Choose One

Wild Atlantic Salmon Fillet with Crab Meat in Herb White

Wine Sauce

Pan-Seared Grouper with Bacon and Leek Ragout

Prosciutto, Basil Stuffed Chicken with Sundried Tomato

Presidential Apple Brined Pork Chop with Boetje's Demi

+ \$2.00 - Ribeye Steak with Roasted Garlic Demi-Glace

+ \$4.00 - Forest Mushroom Filet

Dinner Buffets

Guest Minimum: 25 Upgrade to Include 3rd Entree: \$10

Salad - Choose 2:

Caesar Salad with Herb Roasted Croutons and Parmesan Spinach with Bleu Cheese, Apples, and Spiced Pecans House Salad with Balsamic Vinaigrette Italian Pasta Salad

+ \$1.00 - Caprese Tomato and Mozzarella Salad

Vegetable - Choose 1:

Assorted Steams Vegetables

Brussels Sprouts with Julienned Carrots

Green Beans Almondine

Honey Bourbon Glazed Carrots

Black Circle Entrees - Choose 2:

-Grilled Caribbean Chicken with Teriyaki Sauce and
Cilantro Pineapple Salsa
-Roasted Chicken Breast with Herb Champagne Sauce
-Apple Cider Brined Pork Loin with Boetje's Demi-Glace
-Panko Parmesan Crusted Cod with Roasted Garlic
Lemon Dill Sauce

-Italian Sausage and Basil Marinara with Penne Pasta

-Garlic and Herb Roasted Sliced Tri-Tip Sirloin

Starch - Choose 1:

Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary New Roasted Potatoes

Maple Chipotle Mashed Sweet Potatoes

Loaded Mashed Potatoes

+ \$1.00 - Parmesan Garlic Risotto

Dessert Add-On

+ \$2.00 - Assorted Cookies and Bars

+ \$6.00 - Assorted Cakes and Cheesecakes

Gold Circle Entrees - Choose 2:

- -Quatro Fromage and Spinach Stuffed Chicken
- -Pecan Crusted Chicken with Honey Dijon Chardonnay

Sauce

-Chipotle Cinnamon Roasted Pork with Apricot Pineapple

Cilantro Chutney and Bing Cherry Port

- -Tri-Tip Sirloin with Mushroom and Rosemary Au Jus
- -Salmon with Roasted Red Pepper Basil Coulis
- -Pan-Seared Grouper with Bacon and Leek Ragout
- -Shrimp Fettuccine with Asiago Garlic Alfredo Sauce

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Liquor and Beer

\$75 Bartender Fee waived with \$300 in Bar Sales





Liquor

Club Level

Tito's Vodka, Bacardi Rum, Captain Morgan Rum,
Beefeater Gin, Seagram's 7 Whiskey, Jim Beam Bourbon,
J&B Scotch, Espolon Tequila, Malibu Rum

Platinum Level

Absolut Vodka, Jack Daniels Whiskey, Bombay Sapphire Gin, 1800 Tequila, Maker's Mark Bourbon, Dewar's White Label Scotch

Ambassador Level

Grey Goose Vodka, Patron Tequila, Crown Royal Whiskey, Hendrick's Gin, Woodford Reserve Bourbon, Johnny Walker Red Label Scotch

Beer

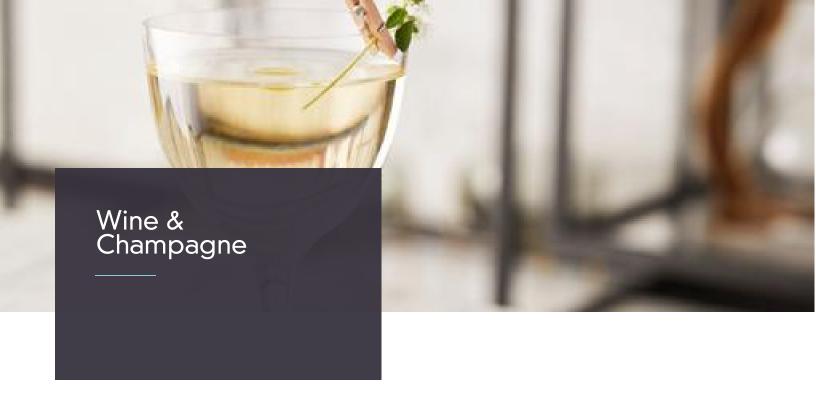
Domestic Beer

Bud Light, Miller Lite, Coors Llght, Busch Light,

Michelob Ultra, Budweiser

Premium Beer
Guinness, Stella Artois, Blue Moon, Corona, Fat Tire,
Angry Orchard, Heineken 0.0
Kegs: Market Price

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Club Wines

Proverb Chardonnay

Proverb Pinot Grigio

Proverb Rose

Proverb Merlot

Proverb Cabernet Sauvignon

Ambassador Wines

Decoy Chardonnay

Decoy Sauvignon Blanc

Decoy Pinot Noir

Decoy Cabernet Sauvignon

Decoy Red Blend

Platinum Wines

Chateau Souverain Chardonnay

Chateau Souverain Sauvignon Blanc

Chateau Souverain Pinot Noir

Chateau Souverain Cabernet Sauvignon

Risata Moscato D'Asti

Club Champagne

Risato Moscato D'Asti

LaMarca Prosecco

White Star Chandon

Decoy Rose

Vueve Cliquot Champagne

Dom Perignon Champagne

THE CURRENT IOWA, AUTOGRAPH COLLECTION

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marriott.com/MLIAQ

15632319555



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